

MENU

DINNER STARTER

SALAD OF THE DAY

SOUP OF THE DAY

DESSERT

DESSERT OF THE DAY

TROPICAL MAIN COURSE

OXTAIL

SLOWLY COOKED IN STEW FOR 6+ HOURS

BBQ JERK PORK

OVEN ROASTED THEN GRILLED IN SAUCE

CURRY CHICKEN

SLOWLY COOKED IN CURRY SPICES

BBQ ROAST JERK CHICKEN

OVEN ROASTED THEN GRILLED IN SAUCE

STEW CHICKEN

COOKED SLOWLY IN MARINATED STEW

GLAZED FRY CHICKEN

FRIED CHICKEN IN HONEY GLAZED SAUCE

ROAST SNAPPER FISH

STUFFED WITH VEGS & SLOWLY GRILLED

BROWN STEW SALMON

COOKED SLOWLY IN MARINATED STEW

CHOPPED GLAZED SALMON

PAN FRIED, BAKED, AND GLAZED FINISH

CURRY SHRIMP

SLOWLY COOKED IN CURRY SPICES

PEPPER SHRIMP & SAUSAGE

MARINATED, SEARED IN PEPPERS & ONIONS

SHRIMP & SALMON VEGGIE

MADE WITH FRESH VEGS, OKRA, ONIONS

SEAFOOD SOUP

MADE WITH SHRIMP, SALMON, CRAB, CORN

TROPICAL JERK STEAK

OVEN ROASTED THEN GRILLED IN SAUCE

STEAK & SALMON BLEND

TROPICAL JERK STEAK W/CHOPPED SALMON

TROPICAL SEAFOOD BOIL

SEAFOOD MEDLEY W/SAUSAGE, CORN, POTATO

VEGETABLES

BROCOLLI

BROCOLLI SLAW

COLESLAW

STIR FRY VEG

STIR FRY ASPARAGUS

GLAZED BRUSSEL SPROUTS

SIDES

SHRIMP MAC & CHEESE

SHRIMP SALMON MAC & CHEESE

REGGAE FRIED RICE

WHITE RICE

FESTIVAL

SMASHED POTATO SALAD